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UNITED STATES DEPARTMENT OF AGRICULTURE  
AGRICULTURAL RESEARCH SERVICE

LIST OF PUBLICATIONS AND PATENTS  
OILSEEDS AND RELATED SUBJECTS

of the  
Northern Utilization Research and Development Division  
Peoria, Illinois

1956  
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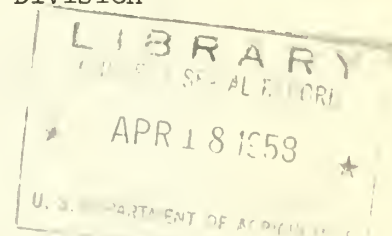
PUBLICATIONS

(When requesting reprints, please order by number)

44. ★ Bioassay for Toxic Factor in Trichloroethylene-Extracted Soybean Oil Meal. V. Perman, C. E. Rehfeld, J. H. Sautter, and M. O. Schultze. University of Minnesota, St. Paul, Minnesota. Agr. and Food Chem. 4 (11), 959-963 (1956).
45. ★ Chemical Modification of the Soy Bean Hemagglutinin. I. E. Liener and S. Wada. University of Minnesota, St. Paul, Minnesota. J. Biol. Chem. 222 (2), 695-704 (1956).
46. Effect of the Pollen Parent on Oil Content of the Corn Kernel. J. J. Curtis, A. M. Brunson, J. E. Hubbard, and F. R. Earle. Agron. J. 48, 551-555 (1956).
47. Glyceride Structure of Vegetable Oils by Countercurrent Distribution. I. Linseed Oil. H. J. Dutton and J. A. Cannon. J. Am. Oil Chemists' Soc. 33 (1), 46-49 (1956). Reprinted in Paint Ind. Mag. 71 (6), 8, 10, 12, 49 (1956).
48. Need for Research on Soybean Oil Meal. L. L. McKinney and J. C. Cowan. Soybean Dig. 16 (6), 14-16 and 16 (7), 14-16, 18 (1956).
49. The Phosphorus Content of Refined Soybean Oil as a Criterion of Quality. R. E. Beal, E. B. Lancaster, and O. L. Brekke. J. Am. Oil Chemists' Soc. 33 (12), 619-624 (1956).
50. Progress in Soybean Research. L. L. McKinney. Soybean Dig. 16 (11), 66, 68, 70-72 (1956).

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★ Report of research work done by an outside agency under contract with the U. S. Department of Agriculture and supervised by the Northern Utilization Research and Development Division of the Agricultural Research Service.



51. Reactions of Conjugated Fatty Acids. III. Kinetics of the Diels-Alder Reaction. L. E. Gast, E. W. Bell, and H. M. Teeter. J. Am. Oil Chemists' Soc. 33 (6), 278-281 (1956).
52. Reactions of Unsaturated Fatty Alcohols. I. Preparation and Properties of Some Vinyl Ethers. H. M. Teeter, E. J. Dufek, C. B. Coleman, C. A. Glass, E. H. Melvin, and J. C. Cowan. J. Am. Oil Chemists' Soc. 33 (9), 399-404 (1956).
53. Recording Apparatus for Measuring Oxygen Absorption. E. B. Lancaster, E. D. Bitner, and R. E. Beal. J. Am. Oil Chemists' Soc. 33 (1), 36-38 (1956).
54. <sup>A</sup>Studies on Trichloroethylene-Extracted Feeds. II. The Effect of Feeding Different Levels of Trichloroethylene-Extracted Soybean Oil Meal to Young Heifers--Experimental Production of Chronic Aplastic Anemia. W. R. Pritchard, C. E. Rehfeld, W. E. Mattson, J. H. Sautter, and M. O. Schultze. University of Minnesota, St. Paul, Minnesota. Am. J. Vet. Research 17 (64), 430-437 (1956).
55. <sup>A</sup>Studies on Trichloroethylene-Extracted Feeds. V. Failure to Demonstrate the Presence of a Toxic Factor in the Milk of Cows Fed Toxic Specimens of Trichloroethylene-Extracted Soybean Oil Meal. W. R. Pritchard, W. E. Mattson, J. H. Sautter, and M. O. Schultze. University of Minnesota, St. Paul, Minnesota. Am. J. Vet. Research 17 (64), 444-445 (1956).
56. <sup>A</sup>Studies on Trichloroethylene-Extracted Feeds. VIII. The Relative Resistance of Avian Species to the Toxic Factor in Trichloroethylene-Extracted Soybean Oil Meal. E. G. Hill, K. P. Misra, T. H. Canfield, E. L. Johnson, V. Perman, W. R. Pritchard, J. H. Sautter, and M. O. Schultze. University of Minnesota, St. Paul, Minnesota. Poultry Sci. 35 (3), 686-692 (1956).
57. <sup>A</sup>Studies on Trichloroethylene-Extracted Feeds. IX. Experiments with Swine Fed Trichloroethylene-Extracted Soybean Oil Meal. L. E. Hanson, W. R. Pritchard, C. E. Rehfeld, V. Perman, J. H. Sautter, and M. O. Schultze. University of Minnesota, St. Paul, Minnesota. J. Animal Sci. 15 (2), 368-375 (1956).
58. Urease Activity in Soybean Meal Products. A. K. Smith, P. A. Belter, and R. L. Anderson. J. Am. Oil Chemists' Soc. 33 (8), 360-363 (1956).
59. Uses of Gelsoy in Prepared Food Products. E. F. Glabe, P. F. Goldman, P. W. Anderson, L. A. Finn, and A. K. Smith. Food Technol. 10 (1), 51-56 (1956).
60. Viscometric Properties of Higher Fatty Acids and Their Derivatives. H. M. Teeter and J. C. Cowan. J. Am. Oil Chemists' Soc. 33 (4), 163-169 (1956).

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# PATENTS

(These patents are assigned to the Secretary of Agriculture.  
Copies of patents may be purchased from the  
U. S. Patent Office, Washington, D. C.)

Coating Composition Stabilized with a Cyanoethylated Protein. L. L. McKinney, J. C. Cowan, and C. D. Evans. U. S. Patent 2,775,565. December 25, 1956.

Edible Spreads from Vegetable Oils. E. P. Jones and E. B. Lancaster. U. S. Patent 2,754,213. July 10, 1956.

Lactam of N( $\beta$ -Aminoethyl) Chelidamic Acid. A. W. Schwab. U. S. Patent 2,740,786. April 3, 1956.

Polymerization Process Using Boron Fluoride. C. B. Croston, H. M. Teeter, and J. C. Cowan. U. S. Patent 2,729,658. January 3, 1956.

Preparation of Phytic Acid from Calcium Magnesium Phytates. J. C. Cowan and C. D. Evans. U. S. Patent 2,750,400. June 12, 1956.

